

## Tomato Sauce, Basic

Description:

Serving Size: 50 Liters

Categories: Sauce

Cost Per Serving	
\$	1.69

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/2/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
0.4	lt	Olive oil		20-100001607
4	kg	Onions	diced	20-100000835
0.5	kg	Garlic	minced	20-100000869
60	kg	Pelati tomatoes (Italian whole peeled tomatoes)	net weight	20-100001218
1	kg	Tomato paste		20-100001217
0.05	kg	Basil	chiffonade	20-100001324
0.2	kg	Salt		20-100001323
0.05	kg	Pepper		20-100001295
0.1	kg	Sugar	to taste	20-100001065

### Method of Preparation:

- Heat the oil in a saucepan and gently sauté the onions in olive oil until they are translucent.
- Add the garlic and sauté gently.
- Stir in the tomatoes and tomato paste.
- Bring to a simmer, add the basil and cook slowly until the right consistency is achieved.
- To finish, adjust the seasoning to taste with salt, pepper and sugar.

### Note:

- The sauce can be left “chunky” or blended in a food processor for a smooth sauce.